



Issue 13
Autumn 2023

Australian Organic

Connect

Opportunities and Mentorship in Organic Winemaking

Several mentorship initiatives in organic wine are soon to launch for 2023, including AOL's own Associate Scholarship program.

See page 12

Introducing *solo* *advisory services*

AOL's new business unit designed to assist businesses and individuals looking to navigate the path to certified production.

See page 4

Canberra Meetings Up Ante On Need for Domestic Regulation

An AOL delegation has travelled to Canberra for the latest round of discussions on a much needed regulatory framework for organics.

See page 6

Organic Operators in Focus

We hear from AOL members in Western Australia, including leading winemakers, an innovator in pet treats and a health-boosting drink business.

See page 22

Contents

Introducing solo advisory services	Page 4
Canberra meetings up ante on need for domestic regulation	Page 6
Australian Organic Market Report 2023 - Launch Event and Sponsorship	Page 8
Organic Wine Update	Page 10
Australian Organic Wine Awards 2023	Page 11
Guiding the Next Generation: Opportunities and mentorship in organic wine	Page 12
Marine biotechnology shines on national stage	Page 14
Organic Soil Health Networking Event - Northern NSW	Page 18
Organic tips for pest and disease control in your backyard	Page 20
Organic Operators in Focus: Western Australia	Page 22
Member Profile: Voyager Estate	Page 23
Member Profile: Pawsome Organics	Page 24
Member Profile: Windance Estate Wines	Page 25
Member Profile: Nature's Harvest	Page 26
Member Profile: Cullen Wines	Page 27
Upcoming Events	Page 28
Welcome to our new AOL Members	Page 30
Why You Should Become an AOL Member	Page 32



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FRONT COVER: Michael 'Tyke' Wheatley of Windance Estate, Yallingup, Western Australia.



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A Note from the CEO

Welcome to the Autumn 2023 Issue

Welcome to the Autumn edition of Australian Organic Connect! It has been a busy start to 2023 for the AOL team as we continue our work to support members, certified organic operators and consumers across the country.

From February 6-8, I was joined by AOL's new Chair Mike Brown in Canberra for a series of meetings on our industry's pursuit of a domestic regulatory framework for organics. Mike and I had many positive discussions with MPs and industry stakeholders in Canberra, but there has been a notable lack of progress from decision-makers on introducing the regulation that organics clearly needs. More details are provided on [pages 6 and 7](#).

February saw the launch of **solo advisory services**, AOL's new business unit designed to assist operators who need some guidance on the road to certification. This is a challenging process for many; we felt there was a gap in the industry for provision of highly specialised advice, and so we sought to introduce this new program as a one-stop shop for operators. You can read [pages 4 and 5](#) for more information on **solo**, or else check out our webpage [here](#).

I'd like to thank everyone who participated in our Australian Organic Market Survey late last year. We had an excellent response from operators, and your contribution will be invaluable in helping us demonstrate the full scope of Australia's industry in our upcoming 2023 Market Report. This report will be our most comprehensive to date, and we look forward to presenting the finished document in Q2 this year.

With the Australian Organic Wine Awards soon approaching, this issue includes several insights on the organic and biodynamic winemaking space. AOL Chair Mike Brown gives a summary on the state of organic wine with harvest season in progress, and we take a look at mentorship opportunities in organic winemaking for those just getting started in their career.

Elsewhere in this issue, horticulturist Claire Bickle offers some organic tips for pest and disease control in your backyard, and our team visits five innovative AOL member businesses in WA, including three fantastic organic winemakers in the famous Margaret River region.

Thank you as ever to all who work tirelessly in support of our growing industry. AOL is committed to positively progressing the industry on your behalf, and we have high hopes for the weeks and months ahead.

Niki Ford

Chief Executive Officer,
Australian Organic Limited



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Australian Organic Limited (AOL) is the peak industry body engaging with government and industry to promote the commercial and social interests of those who are certified and protect the integrity of the certified industry against fraud and misleading organics.

AOL has been at the foundation of organics since 1987 and is identified by the most recognised mark in Australia, the Australian Certified Organic Bud trademark. This trademark signals the highest of integrity and is recognised by more than 63 per cent of Australian consumers.

Introducing



Assisting individuals and businesses to navigate the path to certified production

Organic and other environmental certification programs are integral to promoting trust in our industry and its output. Until such a time as domestic regulation is enacted, it's very important that operators keep voluntarily seeking certification to protect consumers across the country.

However, the certification process isn't always straightforward depending on your business type and industry sector. Some operators cite a lack of specific information, confusion around auditing and transition periods, or challenges in developing an Organic Management Plan as roadblocks to certification. Every organic business is different, and not everyone has the time or resources to navigate the difficult path to certification alone.

Enter **solo advisory services**, a new business unit within Australian Organic Limited. The service has been launched as a 'one-stop shop' for provision of highly specialised advice at all stages of the organic journey – from getting started to maintaining organic status in the long term. **solo's** strategy is aligned with the UN Sustainable Development Goals, as we strive to support functioning ecosystems and the benefits they provide for future generations.

austorganic.com/solo-advisory

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07 3350 5716

Business Hours: Monday to Friday

7am - 5pm (AEST)





Getting Started with Organic Certification



Organic Management Plan and Certification Assistance



Audit Preparation and Follow-Up



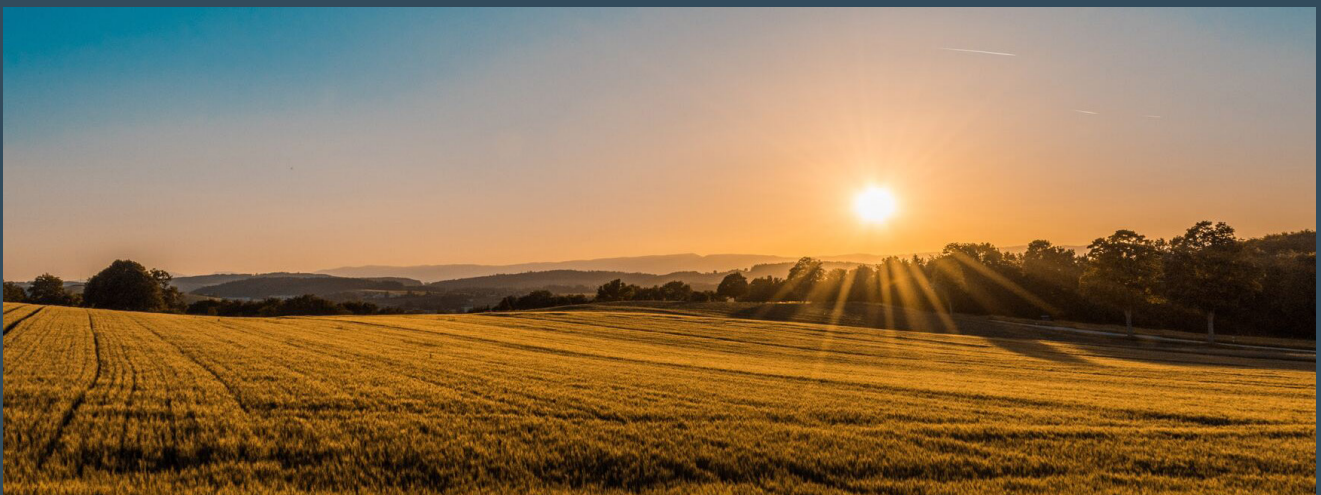
Hourly Consultations

As AOL is a non-profit organisation, any money generated by **solo advisory services** will be put back into the development of the organic industry, which already contributes more than \$2 billion to the national economy.

All services are rendered in confidentiality; for example, if you engage **solo** for advice around a non-conformance, the certifying body (CB) in question will not be notified. The business is not just for AOL members, or those licensed to the Australian Certified Organic Standard – **solo** is for anyone looking to learn more about organic practices, enter the certification pathway, or seeking specific guidance around sustainability and production.

The first step for those interested in **solo advisory services** is to fill out an [enquiry form on our website](#). Our team will reach out for a quick chat about your circumstance, to determine whether we can provide a bespoke solution for you. This initial consultation is free to all.

solo advisory is open from 7am – 5pm Monday to Friday. To reach our team, you can phone 07 3350 5716 or email contact@soloadvisory.com. You can also access our full media release on **solo** [at this link](#) for more information.



Industry

Canberra meetings up ante on need for Domestic Regulation

AOL has ramped up its campaign for mandatory domestic regulation of the organic industry by walking the halls of Parliament House, as organic producers and businesses grow increasingly frustrated by slow progress on an urgently needed regulatory framework.

AOL Chair Mike Brown and CEO Niki Ford, met with almost 20 parliamentarians and stakeholders from across the country from February 6-8, to refocus decision makers' attention on the issue that continues to unnecessarily impede Australia's more than \$2 billion organic industry.

The Minister for Agriculture's office and Department of Agriculture, Fisheries and Forestry (previously DAWE) have been reviewing the domestic organic industry framework since early 2019, with Australia one of the last developed countries to not have domestic regulation for organic products. This equates to both serious limitations to organic operators in their ability to access and be competitive in lucrative international markets, and the potential for deception of local organic consumers through misrepresentative labelling.

Ms Ford said industry was increasingly baffled by the lack of progress and failure of decision makers to implement what is entirely common-sense change.

"This is an industry that makes a substantial contribution to human and planetary wellbeing, as well as to the Australian economy, but AOL has been working with government on the introduction of domestic regulation for four long years," Ms Ford said.

"Despite this protracted conversation and compelling evidence to show mandatory domestic regulation is the best way forward, Australia's organic producers and businesses remain without a solution to a problem that is big on consequences but can very simply be resolved through common-sense regulation - regulation the industry itself is crying out for.

"Over the past week, we were heartened by our positive discussions with a range of Members of Parliament from each side of politics, as well as a number of supportive industry stakeholders, but given how long running this process has been, we are more resolute than ever to continue pushing this important agenda. We do this in the interests of our members, all of industry and the many millions of consumers who enjoy organic products here and overseas."

Key issues faced by industry as a result of the lack of mandatory domestic regulation include:

1. Reduced consumer confidence due to Australia being the last developed nation in the world without a mandatory domestic standard for use of the term 'organic' on product labelling, meaning consumers may easily be misled by falsely described foods.

2. Reduced access to important export markets due to a number of countries Australia shares trade agreements with requiring a domestic standard equivalent to their own. Because of this, individual exporting businesses must either invest significantly in working through increased red tape to access these markets or pass up on opportunities within these markets altogether.



ABOVE: Mike and Niki meeting with Zali Steggall, Aaron Violi, Meryl Swanson and Kevin Hogan

Since 2019, the review of the domestic organic industry framework has included AOL preparing an extensive discussion paper highlighting options for domestic regulation, the creation of the Organic Industry Advisory Group (OIAG) to investigate options for regulation of the organic industry and prepare a final report for the Minister of Agriculture (released in June 2021), and the announcement of a consultation regulatory impact statement (RIS) process including an industry roundtable and submissions.

A report from the consultation RIS was prepared in April 2022 pre-election, however this document is yet to be made publicly available. Since last year's election, AOL has also continued to hold discussions with the new government and relevant departments.

"AOL has had serious conversations with governments and the Department, and presented workable and effective recommendations for the best way forward, since February 2019 yet we still remain without an answer," Ms Ford said.

"We know Australia produces some of the most stringently certified, highest quality and safest organic food and products in the world, but we continue to be hamstrung by this issue.

"We now hope to urgently work with Minister Murray Watt and his Department to give this issue the attention it deserves and implement a framework that will put us back on a level playing field with international competitors and assure domestic consumers they are taking home what they paid for."

MPs and Senators met by AOL in Canberra, 6-8 February 2023

- Meryl Swanson MP**
- Dan Repacholi MP**
- Mike Freeland MP**
- Zali Steggall MP**
- David Littleproud MP**
- Aaron Violi MP**
- Kevin Hogan MP**
- Nola Marino MP**
- Matt Burnell MP**
- Senator Perin Davey**
- Office of Senator Don Farrell**
(Ken Gordon - Advisor)
- Office of Senator Murray Watt**
(Jane Webster - Advisor)
- Senator Peter Whish-Wilson**
- Senator Ross Cadell**

Industry Bodies met by AOL in Canberra, 6-8 February 2023

- National Farmers' Federation**
- Cattle Council of Australia**
- Meat & Livestock Australia**
- Australian Grape & Wine**



ABOVE: Meeting with David Littleproud, Perin Davey and Peter Whish-Wilson



ABOVE: Meeting with Nola Marino, Mike Freeland and Matt Burnell



Australian Organic Market Report 2023 Launch

The comprehensive 'state of the nation' report breaks down organic production into multiple pre and post-farmgate categories, providing specific and actionable insights on industry sectors.

AOMR23 will offer a crucial economic benchmark for plotting the future course of our growing industry, and will act as the centrepiece for in-depth policy discussions on broader issues involving agriculture, industry and trade.

Sponsorship Opportunity

	AOL Member	\$2,500
	Non Member	\$3,000
Lifestyle image/s in report including credit		Y
Your logo in "Our Sponsors" section inside the report		Y
Your logo on marketing communications for the report and launch event, including (but not limited to) AOL website and eDM		Y
Instagram and Facebook video OR image on AOL (shared to BOC Instagram stories)		1
Sponsorship LinkedIn post (shared post announcing all sponsors)		1
Tickets launch event hosted in Brisbane*		2

Ts&Cs

- Sponsorship cash value is exclusive of GST
- Sponsor categories are non-exclusive
- Sponsors must provide all artwork/content/ assets by provided 10 March 2023 - if content not received it will not be posted
- Content supplied by sponsors must be mutually agreed
- *Does not include flights and accommodation

To discuss sponsorship opportunities, please contact Shari Wilding, Partnerships and Operations Manager, on shari.wilding@austorganic.com or 07 3350 5716 by 10 March 2023.

Launch Event

Where: Studio 4 of the W Brisbane Hotel, Brisbane, QLD

When: 6pm to 9pm on Tuesday 2nd May 2023

Price: Members \$25+GST per person, Non-Members \$45+GST per person

[Buy Tickets](#)

TRUSTED SOLUTIONS THAT ORGANIC GROWERS RELY ON



Sumitomo is committed to the Australian organic industry with significant investments in developing new solutions for Australian organic producers. We supply leading brands backed by expert advice in the areas of organic crop protection.

Australian agriculture faces unique challenges, from a changing climate with increasingly extreme events, limited natural resources and increasingly problematic pest and weed situations. Sumitomo's goal is to continue development of organic solutions that will help Australian growers overcome these increasingly demanding challenges.



For over 50 years the trusted and proven biological solution for controlling multiple moth and caterpillar pests in a broad range of crops.



Arbuscular mycorrhizae fungi (AMF), aiding crops through increased resilience to disease, pest attack, moisture stress and improved nutrient uptake. Improves efficiency of applied fertiliser as well as increasing soil and plant health.



A non-ionic wetter/spreader/penetrant for use with ReTain Plant Growth Regulator and other agricultural pesticides.



Highly effective biological insecticide based on CpGV (*Cydia pomonella granulosis virus*) for control of codling moth in pome fruits.



Natural plant growth regulator for application to grapes, citrus, prunes and cherries to promote desirable harvest effects. For winter dormant grass pastures for improved winter growth and for flower and fruitlet thinning in apricots, nectarines and peaches.



To accelerate or increase the red coloration of berries and bunches of red table grape varieties, for improved evenness and marketability.



Fast acting botanical insecticide that provides control of a range of insect pests in fruit and vegetable crops. Zero withholding period for many crops helping flush pests from the crop prior to harvest.



A naturally occurring plant growth regulator for use in cherries, almonds and walnuts, for improved fruit set, and for use in apples and stonefruit (except cherries) for improved harvest management, fruit quality and enhanced storage.



A biological larvicide for control of mosquito larvae in stagnant and tidal waters. Also for control of fungus gnats in protected grown capsicum, cucumber, eggplant, herb and lettuce as well as sciarids in mushrooms under APVMA permits, PER14694 and PER87515.



Unique Bt insecticide for the control of cabbage moth (diamondback moth), cabbage white butterfly, cabbage-centre grub and cabbage cluster caterpillar in cole crops.



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Organic Wine update



**BY MIKE BROWN
CHAIRMAN, AUSTRALIAN ORGANIC LIMITED**

Mike and his wife Melissa run Gemtree Wines, an award-winning certified organic winery in McLaren Vale, SA. Mike serves as Chairman on the AOL Board, providing a diverse level of wine industry experience, and has also helped guide significant outcomes as Chair of the Vignerons Advisory Committee.

AOL: We have the Australian Organic Wine Awards approaching, with entries opening soon. What are some current consumption trends in organic wine?

MB: I'd say organic wine consumption trends are in a stable place, where on the whole people are drinking less but are opting for higher quality wines. Unfortunately there is still some confusion in the market about what makes a wine truly organic, which isn't helped by some producers claiming organic when they shouldn't. This issue isn't just limited to winemaking though, and it's something that AOL is working hard with government to resolve through legislation.

AOL: Now that peak harvest season is almost here, are growers in South Australia preparing for smaller than usual crops following the 2022 flooding?

MB: Without exception, this has been the most challenging growing season I have experienced. Right across SA, NSW, QLD, VIC and TAS we have seen unprecedented rainfall through winter, spring and summer, which for organic growers has introduced more disease pressure than we would normally encounter. As of now in early February, crops are down on the 10-year average for us, but we won't know the full extent until we start picking around the 3rd week of February. This is a common story across the industry, with many harvests starting several weeks behind average.

AOL: At the Australian Organic Conference last year, a panel of experts spoke about sustainable packaging opportunities for wine as the industry evolves? Is there anything on the horizon for organic wine?

MB: It's an interesting category and the industry is definitely looking at sustainable alternatives, but it's worth noting that the work being done on improving glass bottles is significant. Recycling programs are advancing and lighter weight bottles are no longer a rarity. In fact, it's becoming the expectation with export countries like Sweden, Finland, Norway and Denmark leading the way.

AOL: Exporters across many Australian organic sectors have faced logistical and other challenges in recent years. Is it a similar story for organic wine, especially given the increased tariffs imposed by China in late 2020?

MB: Sure, we are no stranger to logistics challenges in export; we've certainly faced our fair share on the back of two years of COVID, and it's possible that this year will present the most difficult barriers yet. We think the China market will come back, but it won't be like it was before and thus there is an opportunity to reframe what products we want to sell to this huge audience. My opinion is that premium products will rise in popularity, and the certified organic wine industry is well placed to service this segment.

AOL: What can organic and biodynamic wine consumers look forward to in the months and years ahead?

MB: We're moving toward a future where consumers can clearly understand what terms like 'organic' and 'biodynamic' mean, as well as trusting the claims made on packaging. Once meaningful domestic regulation is secured for the industry, I would like to think we see more growers and producers choosing to certify, as pathways are made easier and more trade opportunities open up. Once this happens, quality will improve even further and consumers will have more great local wines to choose from.

BELOW: Mike and Melissa Brown of Gemtree Wines



Sign AOL's Domestic Regulation Statement of Support

If you'd like to back AOL's view that the industry needs a strong regulatory framework, you can [sign our Statement of Support for domestic regulation here](#). Australian is one of the only developed countries in the world without a legislative framework for 'organic', and we think it's high time that this changes.



AUSTRALIAN ORGANIC 2023 WINE AWARDS

IMPORTANT DATES

Wine Scholarship applications open: Friday, 3 March 2023

Wine Scholarship applications close: Friday, 14 April 2023

Wine applications open: Monday, 1 May 2023

Applications close: Friday, 9 June 2023

Winners announced: September 2023



Guiding the Next Generation

Opportunities and mentorships in organic wine

The pursuit of exceptional winemaking often spans generations. Land is passed down through the family, accompanied by pearls of wisdom on how best to express the terroir of the local environment in every bottle.

When it comes to organics, many growers harbour an ambition to leave their land in a better state than when they took control, while winemakers need unique skill and attention to detail to craft the best quality wine without artificial inputs. This valuable knowledge takes a long time to acquire.

In our growing industry, there are plenty of budding organic vigneron looking to follow their own path, without generational advice to lean on. Those looking to take up winemaking as a career may pursue a formal qualification in oenology, viticulture or wine science, but quality mentorship can be the key input that turns an ambition into a profession. This is especially true for organic winemaking, where growing and production challenges are often exacerbated.

Several Australian programs exist to empower ambitious winemakers, as we have detailed here.

AUSTRALIAN ORGANIC WINE AWARDS ASSOCIATE SCHOLARSHIP

Launched in 2021, AOL's scholarship program has been designed to help develop female talent and leadership in the organic wine industry.

The program is a year-long journey that runs in conjunction with the Australian Organic Wine Awards, with the selected scholar included as an associate judge for the following year's Awards.

Previous scholarship recipient Olivia Evans will join the Awards judging panel this year, and had this to say about her experience as Associate Scholar.

"As someone who has always been drawn to organic winemaking, the whole experience was incredible, and everyone's unique perspectives on the wines we judged was so valuable for my learning."



2021 Australian Organic Wine Awards Associate Scholar Olivia Evans



Participation in AOL’s Wine Awards judging is a key learning experience for the Associate Scholar

The 2023 recipient will be offered a range of benefits that build capability through blended learning – exposure, experience and education. Development opportunities will cover the full spectrum of organic wine, including industry knowledge, wine judging, oenology, winemaking, viticulture, marketing and communications. Program mentors include expert sommeliers, wine writers and business leaders.

Applications for the Australian Organic Wine Awards Associate Scholarship open on 3 March and close 14 April 2023. Keep an eye on the AOL website for more details as they come to light.

Speaking to AOL in 2021, Organic Wine Awards judge and industry stalwart Mike Bennie said that a formal mentorship can be a great starting point for women looking to enter the wine space.

“A mentor-mentee relationship with somebody significant is important; someone who has perspective and significant skin in the game. By aligning yourself with somebody who has a career trajectory that inspires you and that you wish to emulate, your career can grow in exciting directions.”

“I think that there are a lot of very good people in the Australian wine industry who are able to help women flourish, find appropriate workspaces and provide investment in their careers. Getting involved in mentorship and looking at best-practice businesses is a really good way to start, rather than settling for ‘I’ll just get into it with my toes dipped in the water and see how I go.’”

Having worked in and reported on the Australian wine industry for more than 20 years, Mike has noted that more and more women are guiding the next generation of Australian wine.

“I like seeing the breadth of really important women leaders in wine across Australia. People like Emma Farrelly in Western Australia, who I think is one of the great wine and drink tasters, and great founts of knowledge on wine. Vanya Cullen is a remarkable figurehead in organic wine generally, a one-person powerhouse of energy and creativity. And then people like Sue Bell, the winemaker in Coonawarra, who really does it with her hands in the dirt and with a connection to land that’s very important. There’s a myriad of mentors out there, and a lot of people who inspire me.”



Wine Awards judge Mike Bennie

Innovation in Organics

Marine biotechnology shines on national stage



A seaweed forest in Southeast Tasmania

The foresight of Tasmanian biotechnology company Marinova Pty Ltd was recently recognised in the Australian Organic Awards. Marinova was the recipient of the inaugural Innovation Award – one of two new awards introduced for the 2022 awards program.

Marinova is a specialist producer of fucoidan ('few-coy-den') – a bioactive compound found naturally in brown seaweeds. Fucoidan is highly prized for its range of beneficial health properties, particularly in the areas of immune support, gut health, and healthy ageing.

"Fucoidan is essentially the slimy film found on many brown seaweeds," explains the company's CEO & Managing Director, Mr Paul Garrott. "In nature it helps protect the seaweed plant against water-borne pathogens and other environmental challenges. Whilst fucoidan-containing seaweeds have been prized for their dietary and medicinal properties for decades, it has really only been in the last thirty years that fucoidan science has come to the fore – with Marinova leading the way. Over 2500 published scientific papers now attest to the bioactive properties of this unique compound."

"Here in Tasmania, Marinova produces the world's only high purity, certified organic fucoidan with global regulatory acceptance," continues Garrott. "Global demand for our unique Maritech® fucoidans has

increased markedly in recent years. The company now exports its novel seaweed extracts to over 35 countries across the globe and is the supplier of choice to the world's most respected nutritional, pharmaceutical and skincare companies. Their success is driven by Marinova's ongoing investment in innovative R&D, the company's unique green chemistry extraction process, and a genuine commitment to sustainability. Our Maritech® brand has become synonymous with quality."

The Marinova story is one that began two decades ago following the introduction of the invasive Japanese seaweed, *Undaria pinnatifida* - commonly known as wakame - to Tasmanian waters. "After identifying that *Undaria* contained fucoidan, we were intrigued by the potential to turn an introduced pest into a resource for human health," says Garrott. "After completing preliminary research, we understood the bioactive properties of fucoidan to be quite remarkable. It didn't take long to chart a course in both scientific research and advanced manufacturing. Fast forward two decades and our team is leading the world when it comes to fucoidan science."

Maritech® organic fucoidans are high purity ingredients developed specifically for nutritional, cosmetic and animal health applications. You'll find them in quality dietary supplements, skincare formulations and innovative medical devices.



LEFT: Marinova CEO & Managing Director Paul Garrott - RIGHT: Undaria pinnatifida seaweed

“Global demand from leading dietary supplement and skincare formulators has tripled in recent years,” says Garrott. “There are very few natural, certified organic ingredients that are supported by an extensive dossier of scientific evidence as well as a transparent and sustainable supply chain. Our fucoidan extracts tick all those boxes and more.”

Transforming an invasive pest into a high-value product that makes a genuine difference to human health not only required Marinova to invest significantly in scientific research, but also in advanced manufacturing. “Our proprietary Maritech® extraction process is key,” confirms Garrott. “Manufacturers of fucoidan have traditionally utilised solvents to precipitate the fucoidan polymer from the seaweed. Fucoidans extracted in this way can suffer from many shortfalls; their quality can be inconsistent, their chemical integrity may be compromised and their bioactivity may be affected. Marinova’s exclusive extraction technology overcomes these problems. The process does not use organic solvents. It is a ‘green chemistry’ process and the resulting fucoidan extracts remain unadulterated in chemical structure and free from solvent residues. The mild, aqueous process also ensures the resulting extracts comply with the most rigorous quality standards and regulatory requirements.”

Marinova is an organisation dedicated to research, innovation and sustainability. “We invest over 20% of our gross revenues back into commercially focussed R&D programs. This commitment to R&D builds company value and yields the scientific evidence to validate the beneficial bioactivities of our speciality seaweed extracts,” says Garrott. “In addition to nutritional and skincare customers, Marinova is the supplier of choice to world-renowned research institutions. Our reputation is built on the unrivalled quality and efficacy of our bioactive fucoidan extracts and two decades of rigorous scientific investigation.”

Organic certification and alignment with the United Nation’s Sustainable Development Goals (SDGs) have been important milestones for Marinova. “Quality and transparency are paramount to our customers,”

explains Garrott. “For us, this starts with quality raw materials – our source seaweeds. Marinova sustainably hand harvests wild grown seaweeds from pristine ocean waters, here in Tasmania and also from Patagonia and Nova Scotia. All seaweeds used are harvested on an environmentally sustainable basis in accordance with world’s best practice. We do not – and will not – source seaweeds that have been grown or farmed in those parts of the world prone to industrial or human contamination or where environmentally sustainable harvesting practices cannot be assured.”

Marking its 20th anniversary in 2023, Marinova is undertaking a significant expansion of its fucoidan extraction facility in Hobart. “This expansion will allow us to triple fucoidan production capacity,” confirms Garrott. “Supported by the Australian Government’s Modern Manufacturing Initiative, we are making significant investments in advanced manufacturing technologies and creating highly skilled new jobs here in Tasmania. This extensive capital investment will enable Marinova to readily meet the rising demand for its high purity extracts, particularly from the global medical and consumer healthcare sectors.”

The company is also a partner in Australia’s federal Marine Bioproducts Cooperative Research Centre – a \$270 million dollar decade-long R&D program set to supercharge the country’s marine bioproducts industry. “Australia’s marine biotech industry is supported by the world’s third largest marine area,” says Garrott. “Current estimates suggest the country’s high quality marine bioproducts are on track to reach \$1 billion turnover by 2030. It’s exciting to be a part of that.”

“Certified organic status has been critical to our success,” finishes Garrott. “Marinova has never compromised on quality and always been committed to providing the most effective fucoidan extracts on the market. We expect the demand for natural, organic and efficacious products to only increase in the future. Australian organic products are particularly well regarded on the global stage.” For further details visit www.marinova.com.au.



HBC Trading Australia Pty Ltd

We are the largest distributor of Certified Organic products in Australia

HBC Trading Australia launched in 2005, scouring the globe to seek the finest flavours of Asia, the Pacific, Europe, The Middle East and beyond.



An international importer of more than 45 countries, manufacturer, exporter and distributor of speciality and gourmet foods to Australia and over 20 countries in the global market, HBC boasts Australia's most extensive certified organic range in the food industry.

Today, its expanding gourmet product lines include 1200 items, many of which are Australian certified organic. Among them, HBC proudly boasts its homegrown brands; *Chef's Choice*, *Kura* and *Lovin' Body*.

HBC holds exclusive distribution rights for gourmet products such as; the **Beerenberg** range of jams and relishes from South Australia, **Plantin Truffles** from Provence in France, and **La Tourangelle**, France's finest cooking oil, and our range goes on.

In keeping up with the reputation for only trading with the finest – HBC Trading was recently awarded 'Level A' accreditation under the BRC (British Retail Consortium) Global Standard.



Chef's Choice:
Gourmet and high-quality products

Launched in 2007 with its signature product - Himalayan pink salt. Since then, the *Chef's Choice* brand has been synonymous with quality, high-end ingredients sought after by chefs and home cooks worldwide.



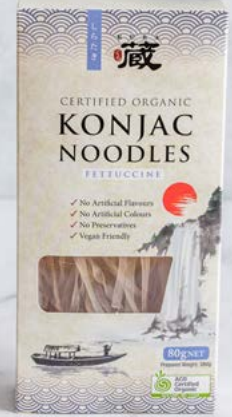
Lovin' Body:
Healthy and positive conscious products

Launched in 2016 with the intention towards health consciousness and clean eating for all, supporting those seeking healthier options and looking to eat clean to keep a positive 'lovin' lifestyle for the body.



Kura:
Finest and authentic Japanese products

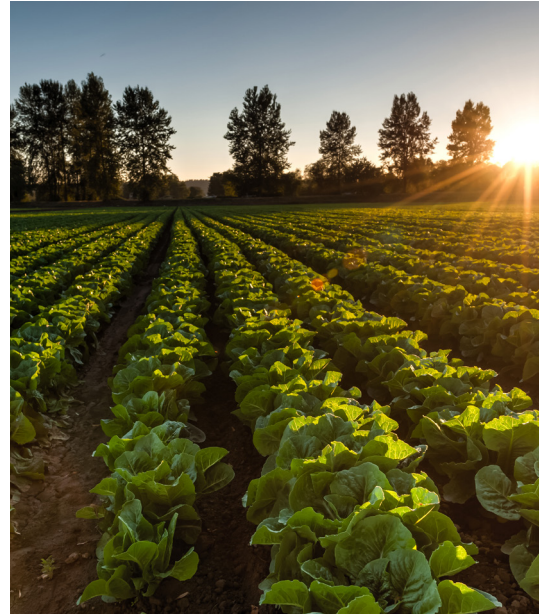
Kura, in Japanese, translates to a storehouse where some of Japan's traditional ingredients are produced. Launched in 2021 to introduce more high-quality and organic Japanese products to an international market. *HBC* has a Japanese chef who carefully tastes and selects the best products.



[Click here to see our product catalogue](#)

Event

Organic Soil Health Networking Event - Northern NSW



Northern NSW was among the hardest hit by 2022 flooding, and many organic producers are on the long road to restoring and improving their soil health following these damaging weather events.

Join us at the Sherwood Hotel in Lismore for drinks and networking among organic operators, allowing you to connect with other industry professionals in a casual environment. The event is free for anyone looking to boost their organic soil health, but please RSVP by COB on Friday 3 March so we can confirm numbers with the venue.

Where: The Sherwood Hotel, Lismore

When: 8 March 2023, 5pm - 7pm

Tickets: Free

To RSVP, please contact our Membership Executive Marie via membership@austorganic.com by COB on **Friday, March 3 2023**.





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Pest and Disease Control

Organic tips for control in your backyard

With the summer growing season upon us, Claire Bickle has shared some handy tips and tricks for managing pests and disease in your garden without resorting to harmful chemicals.



BY CLAIRE BICKLE

Claire Bickle is a Brisbane-based Horticulturist with 30 years' experience. She is passionate about all things horticulture, gardening and sustainability. She is a regular ABC radio presenter, workshop facilitator, educator, writer, speaker and garden tour leader.

Why Organic?

When it comes to pest and disease control in your garden, it wasn't long ago that most people would grab the nearest chemical off the shelf with no thought on toxicity and the long-term residual issues in their environment.

These days, people are far more aware of chemicals in their surroundings, whether it be in their food, household products or gardens; this is a good thing. In the garden choosing to control pest outbreaks and disease issues using certified organic sprays is important because it reduces the amount of chemicals that may cause harm to yourself, your family, wildlife, the soil and beneficial insects.

Prevention is better than cure

Gardening with an understanding of what grows when, where and how will make a big difference to your successes and failures. This will also have a bearing on how many issues you may or may not have when it comes to pest and disease outbreaks.

Growing certain vegetables out of season means that they are receiving the correct temperatures and day-lengths that they require for optimal growth and harvests. Being under duress means that they will be more susceptible to a range of possible diseases and pest attacks.

For example, growing cucurbits in winter means you will find fungal diseases such as powdery mildew more prevalent, while growing brassicas in the height of summer generally sees you having severe cabbage moth damage. The same goes with growing plants

that are out of their climatic zone and not giving plants their preferred cultural conditions, such as soil pH requirements, drainage, sun or shade preferences.

Finding your balance

When there are less chemicals in the environment you find there is a balance between predatory beneficial insects and pest insects that attack your plants.

For example, sometimes you will find an outbreak of a particular insect, and within a few days or week predatory insects will arrive to consume them. This is the natural cycle.

Constantly spraying nasty chemicals in your garden means you are not only are killing the good bugs, you are also killing their food source – the bad bugs.

Identifying your plant disease or pest insect

Knowing when you have a disease issue and being able to identify the difference between pest insects and a beneficial insect is important to know. Just because there's an insect on your plant doesn't always equate to it being a problem.

To identify head to your local garden centre, local insect or plant health online group or reference book for clarification and identification.



ABOVE: It can difficult to discern pests from beneficial insects. On the left is the Bronze Orange Bug, which can be harmful to citrus trees. On the right is a praying mantis, a predatory good insect.

LEFT: Powdery mildew on cucurbits and black spot fungus on roses.

What does certified organic mean?

Certified organic means that a product has gone through all the rigorous government testing requirements to prove that there are no hazardous or residual issues within the active constituents. This benefits the environment, people and other fauna.

There are a variety of approved bodies who provide organic certification services. The products that tick all the boxes will have one of their symbols displayed on the packaging, so you can be sure you're buying a certified organic product.



** Green washing beware

Did you know that products can appear to be environmentally safe and even have the word organic on the packaging without actually even being certified organic? This marketing tactic sees words like natural, eco, earth and organic used to make you feel like it's a safe organic product when it isn't actually certified.

What to use

There are many certified insect sprays, disease controls and herbicide weed killers that are certified organic, ready to use and available to purchase at garden centres, online and at hardware stores.

Be aware that organic sprays such as pyrethrum may be certified organic, but they are still lethal to beneficial insects including bees as well as a range of pest insects. Other certified organic sprays have a variety of base ingredients such as botanical oils, bicarb, neem, Bt - *Bacillus thuringiensis*, sulphur, copper and so forth. Ask a professional which spray should be used for what if you're not sure on what to choose. Another option is to make your own, which we'll go into below.



ABOVE: Bad mealybugs (left) look almost identical to the good larvae stage of the *Cryptolaemus* lady beetle (right).

Homemade remedies – DIY sprays

You'd be surprised at what is already sitting in your kitchen and laundry cupboard that will be the perfect ingredients to make up your very own organic pest and disease sprays.

Vinegar, soap flakes, vegetable oil, bicarb, chillies, garlic, water, milk can all be utilised to great effect.

1. Scale & Mealybugs

Mix:

4 tablespoons of dishwashing liquid

1 cup of vegetable oil

Mix one part of the mixture to about twenty parts water.

2. Aphid and caterpillar spray

Mix:

2 tablespoons of soap flakes

Chili and garlic

1 litre of warm water

Simply spray as is, no need to dilute.

3. All-round bug killer

4 chopped onions

2 cloves of garlic

4 hot chillies

Mix and cover with warm soapy water overnight.

Strain off the liquid the next day, add 5 litres of water and then spray.

4. Possum and cabbage moth deterrent

Mix:

1 cup of molasses

1 litre of water

Spray onto new foliage.

5. General Fungicide

Mix:

1 level teaspoon of bicarb soda

1 litre of water

1 litre of skim milk

A pinch of condy's crystals

6. Black spot fungicide

Mix:

3 teaspoons bicarb soda

1 litre of water

A few drops of dishwashing liquid or fish emulsion. (This helps it stick to the foliage).

7. Weedkiller

Mix:

1 cup of salt

1 litre of vinegar

Brush this directly onto weeds.

Note: this is not a selective herbicide – it will kill anything it comes into contact with.

Website: www.claire-bickle.com

Facebook: [Claire Bickle Gardening for the Goodlife](https://www.facebook.com/Claire-Bickle-Gardening-for-the-Goodlife)

Instagram: [@clairebicklesgoodlife](https://www.instagram.com/clairebicklesgoodlife)

Organic Operators in Focus

BY KANE FRAMPTON

Autumn is the perfect time to visit Western Australia, with food and wine trails in full swing serving fantastic local produce and award-winning wines to locals and tourists alike.

Western Australia is also home to a thriving community of certified organic businesses. Many of Australia's pioneering organic businesses chose to start their operations west of the Nullarbor Plain.

In March, producers are entering a vital period with many harvest periods underway including across the state's renowned wine regions. The autumn colours are only a few short weeks away, with golden yellow, orange and deep red leaves appearing at the end of April.

In this issue, we visit some leading organic and biodynamic winemakers in the famous Margaret River locale, as well as a Perth innovator in organic pet treats and a health-boosting drink business looking to share a "whole lotta goodness".



ABOVE: Coastline near Wilyabrup, Western Australia. Courtesy of Cullen Wines, image by [Frances Andrijich](#)

RIGHT: A flock of Muscovy Ducks, used across parts of the Voyager property for insect and snail control. Sheep from neighbouring farms are also organicsed to graze the land for weed management.

Voyager Estate

World-Class Organic Wines on the Margaret River

Iconic WA winery [Voyager Estate](#) produce organically farmed wines of place from Stevens Valley in the heart of the Margaret River region. Established in 1978, their wines are 100% estate grown and made, and the business is recognised as a world-class producer of Chardonnay and Cabernet Sauvignon.

The owners are passionate about organic practices, having first begun their certification journey in 2017. The first stage of their transition was completed in January 2020, and the entirety of their wine range will be certified organic as of 2023. Owner Alexandra Burt believes in low-interference methods that let the grapes speak for themselves.

“Wine is an expression of time and place. Every vintage is different and every place is unique, and we can express it that particular way only once. It’s a beautiful way of marking time.”

Part of Voyager’s organic practice is increasing vine health and naturally strengthening the plant using compost and leaf tonics. When they became certified, they had to increase under vine weeding and found that this soil disturbance helped to reduce the emergence of weevils, which proved to be a welcome by-product of the weed management process.

Sustainability is a key focus area for Voyager Estate, with the managers committed to leaving the land more ‘healthy and alive’ than when they became caretakers of it; more than 60,000 trees have been planted over the past fifteen years in pursuit of this goal.



They have been active members of Sustainable Winegrowing Australia for more than 10 years, and recently became applicant members of International Wineries for Climate Action, where they have joined leading producers in striving to decarbonise the global wine industry. A specialist has been tasked with assessing Voyager’s current biodiversity practices and seeking out areas for improvement.

As organic awareness has increased in recent years, the Margaret River region has seen many operators transitioning to become certified organic. Tourist numbers are also starting to grow following the lifting of COVID restrictions.

The Voyager Estate Wine Room is open to visitors from 10am – 5pm daily, with booking not required unless travelling with a large group. Those looking to try the extensive Voyager wine range can visit the [Online Store](#) at this link, or else check local stores or [Dan Murphy’s](#).



Pawsome Organics

Natural and Nutritious Dog Treats and Pet Supplements

Perth-based business [Pawsome Organics](#) is dedicated to hand-made, healthy and certified organic treat options for discerning pet owners. Their vegan, plant-based treats use clean and wholesome ingredients such as turmeric, kale, coconut oil and hemp, with none of the allergens and fillers that are common in commercial products.

The idea for the company came when the owners were searching for a natural alternative to help treat their dog, who was recovering from cruciate ligament surgery and exhibiting signs of arthritis in his hips. After they discovered golden turmeric paste, the dog's health and movement started to improve within a week, and the owners began researching more about the common artificial ingredients in conventional dog food and treats. From here, they decided they could produce more natural and sustainable options themselves to serve health-conscious pet owners.

Pawsome has been certified organic for five years, with the owners choosing to certify to help build trust with their growing consumer base. The company believes that an organic diet may reduce your dog's skin ailments, digestive issues and allergies, while also increasing their overall health and immunity.

One of their most popular items is their Organic Pumpkin and Turmeric Dog Treats. The active ingredient in turmeric is curcumin, a natural anti-inflammatory compound with a range of other health benefits. The bioavailability of curcumin is greatly increased when combined with black pepper, so peppercorns are included in the all-natural ingredient list. Their treats have a best before date of ten months, with coconut oil often utilised as a natural preservative in addition to its nutritional advantages.

The company also offers a variety of hemp oils and supplements that are combined with turmeric, as hemp is a potent anti-inflammatory itself due to its perfect ratio of essential fatty acids. Other organic options on sale include natural and non-toxic pest repellents for pets, as well as natural worming and parasite treatments.

Pawsome Organics was named as a Finalist in the Innovation Award category for the [2022 Australian Organic Industry Awards](#). Those wishing to pick up some certified organic treats for their pets can visit these [stockists](#) across the country, or else place an order with the Pawsome Organics [online store](#).



Windance Estate Winery

Certified Biodynamics from WA's Margaret River



You'll find [Windance Estate](#) near the small town of Yallingup, in the north of WA's world-famous Margaret River wine region. The certified biodynamic family business produces a range of high-quality small batch wines, with sustainable land management practices key to their success.

Windance was established in 1998 by Drew and Rosemary Brent-White, with their daughter Billie and her husband Michael (Tyke) taking over the operation of the business in 2015. Most of the vineyard became certified in 2020, with 7.2 hectares now certified and more than a hectare still in-conversion.

Soil health is integral to biodynamic vigneron, and viticulturist Tyke uses natural fertilisers to encourage earthworms and microbial activity. Sheep and guinea fowl are utilised for weed and pest management, as is a complete cover crop on the vineyard to enhance natural nutrients.

The enterprise's long-term commitment to organic and biodynamic principles has paid off with consistently high-quality grapes being grown across the property. Vines are planted in a north to south orientation to along the Yallingup Coastal Ridge, where temperatures are on average 3 degrees warmer than the southern Margaret River region during the ripening period.

"For me, the most important contributing factor of winemaking is growing and sourcing quality fruit," said Tyke.

"Excellent fruit provides the building blocks for excellent wine. As simple as it sounds, this is a much harder feat than one would expect. I've been lucky enough that Drew and Rosie have poured their heart and soul into the vineyard and it really shows in the fruit quality."

Windance conducts regular soil and leaf tests to ensure they are striking the right balance in their soil and plants. Those growing in organic and biodynamic vineyards must react extra quickly to pest and disease threats, such as the garden weevil which is a common concern for West Australian vignerons. A variety of organic tactics are used at the Yallingup vineyard to keep one step ahead of the problem.

The business has enjoyed a good track record on the show circuit in recent years, with a total of 31 trophies and 85 gold medals making them one of the most successful small wine producers in the Margaret River region. Windance operates a [Cellar Door](#) from 10am to 5pm daily, complete with a large tasting bar, a space for kids to play and seating for groups.

To find out more about Windance's wine range, make sure you take a look at their [Online Store](#) or give them a call on 08 9755 2293.



WINDANCE ESTATE
2020 Glen Valley
Cabernet Sauvignon



WINDANCE ESTATE
2020 Glen Valley
Shiraz



WINDANCE ESTATE
2021 Glen Valley
Chardonnay

Nature's Harvest

Clean and Nourishing Organic Drink Mixes

WA-based business [Nature's Harvest](#) offers a range of health-boosting and certified organic blends for those looking to feel better, fight inflammation and support a stronger immune system.

Their [Turmeric Latte](#), [Shroom Magic](#) and [Matcha Magic Mixes](#) use the highest quality organic ingredients, with more products being prepared for release soon.

The origin of the Nature's Harvest drink mixes dates back to 2013, when owners Hament and Sonal opened a coffee bar in Cottlesloe, WA. A nutrition student recommended that they add turmeric lattes to the menu, with the healthy option quickly becoming a crowd favourite. The Nature's Harvest range was launched in 2016 with only a single product, and organic certification followed soon after in 2017.

Honest, clean ingredients (with no fillers) are key to the Nature's Harvest range. Besides organic certification, the products are also certified vegan and gluten-free, as well as being free from other harmful additives.

The flagship Turmeric Latte product contains 7 powerful anti-inflammatory spices; turmeric, cinnamon, ginger, vanilla, cardamom, chilli and black pepper. Turmeric and black pepper are known to work together synergistically to enhance the anti-inflammatory properties of curcumin, the active ingredient in turmeric. Both their Shroom Mix and Matcha Mix products are fortified with Lion's Mane mushroom and other health



promoting ingredients. Nature's Harvest also has a partnership with Westcare, a non-profit dedicated to providing quality employment and training for people with disabilities. Owner Hament volunteers his time to assist the Westcare team. This initiative is part of their "[A Whole Lotta Goodness](#)" mission, which centres around providing scholarships for youth to attend life changing camps that literally save lives. Nature's Harvest are also supporters of the "[Save Soil](#)" global movement to bring organic matter back to agriculture processes.

To try the Nature's Harvest Turmeric Latte, Shroom Magic or Matcha Magic Mixes for yourself, check out their [Online Store](#) for more details. You can also use their [Store Locator](#) to find your nearest stockists across Australia, or else visit their [Wholesale Enquiries](#) page.



Cullen Wines

Leaders in Carbon Positive Biodynamic Winemaking



[Cullen Wines](#) is the only biodynamic and carbon positive winery in the Margaret River region, with the business built around a philosophy of quality, integrity and sustainability.

Located in the township of Wilyabrup in the north of the Margaret River region, Cullen Wines operates with the highest regard for the natural environment, and has done since the first vine plantings on-site in 1971. Chemical interventions were minimal in the early days, with a shift to total organic viticulture made in 1998, to be followed by the Cullen vineyard becoming certified as A Grade Biodynamic in 2004.

The Cullen Wines team is passionate about promoting organic and biodynamic practices, having previously run workshops on the subject to help raise awareness across WA and the nation. For those not aware, biodynamic viticulture is a philosophy that treats the vineyard as a living system, recognising the link between plant growth and the rhythms of the cosmos. Maintaining soil fertility is of vital importance, with soil structure built upon a series of preparations based in mineral, plant and animal substances. When it comes time to pick, the fruit is handled as little as possible with practices such as hand harvesting, minimised transport and sorting the fruit before crushing all utilised.

The business is [certified Carbon Positive](#), having taken a range of voluntary steps since 2006 to mitigate GHG carbon emissions and offset as appropriate. This is in addition to a major biodynamic soil and plant

health program which commenced in 2014, which dramatically increased the organic carbon contents of their vineyard soils.

Cullen Wines offer an immersive experience with their Biodynamic Wine Room. Visitors can enjoy seated tasting experiences, dining and even a self-guided biodynamic garden tour. Tasting experiences are built around some of Cullen's flagship certified biodynamic wines, and more than 90% of products used on tasting plates are grown on-site.

To view the full Cullen Wines range, you can check out their [Online Store](#) or else pay a visit to their Wilyabrup location at 4323 Caves Road.



Cullen Wines images by [Frances Andrijich](#)

Events CALENDAR

Check the with the

MARCH



HOSTING...

Organic Soil Health Networking Event

8 March, 5pm - 7pm

Sherwood Hotel, Lismore NSW

Northern NSW was among the hardest hit by 2022 flooding, and many organic producers are on the long road to restoring and improving their soil health following this damaging weather event.

Join us at the Sherwood Hotel in Lismore for a networking event among organic operators, allowing you to connect with other industry professionals in a casual environment.

[Learn More](#)

MAY



Australian Organic Market Report 2023 Launch

2 May 2023 | W, Brisbane

[BUY YOUR TICKET](#)

@australianorganic



HOSTING...

Australian Organic Market Report 2023 Launch

2 May, 6pm - 9pm

W Hotel, Brisbane

AOL has been producing research-based market reports since 2008, but the 2023 iteration of our Market Report will take matters one step further by establishing baseline goals for the broader organic industry.

Join AOL CEO Niki Ford and the AOL Board at the W Hotel for a presentation on the report's findings, to be followed by drinks and networking with organic operators.

[Learn More](#)

event organiser for the latest updates.

JUNE

HORT CONNECTIONS

5-7 June 2023 | Adelaide Convention Centre

Knowledge for growth

INTERNATIONAL
**FRESH
PRODUCE**
ASSOCIATION™

AUSVEG

PARTNER...

Hort Connections 2023

5-7 June

Adelaide Convention Centre

Hort Connections is the biggest business and networking destination for the Australian and New Zealand horticulture industry.

This not-to-be-missed event will explore the theme of "Knowledge for Growth" to ensure the industry is primed to take advantage of the next generation of research, technology and business innovation.

 [Learn More](#)

JUNE



EXHIBITING...

Naturally Good Expo 2023

5-6 June

ICC Sydney, Darling Harbour

Naturally Good is a unique opportunity to connect with like-minded producers as well as buyers, distributors and manufacturers eager to source the latest products across the natural and organic space.

Australian Organic members are invited to participate in the 'Australian Organic Alley' at Naturally Good - an exclusive space for exhibitors to highlight their brand in front of retailers looking for certified organic products.

 [Learn More](#)

Welcome to our new members!

We are pleased to announce that 80 companies became AOL Members between December 2022 and February 2023! We look forward to working together to safeguard the future of Australian organics.

Business name	Type	Location	Website
AA & PD Barich (T/A Whistling Kite Wines)	Wine producer	SA	https://www.whistlingkitewines.com.au/
ActivEarth Food Australia Pty Ltd	Nuts products	QLD	https://activeearthfood.com.au/
Airjo Coffee Roasters	Coffee products	QLD	https://airjo.com/
Alltech Lienert Australia	Livestock health & feed	SA	https://www.alltechlienert.com.au/
Antonio Palena	Wine grapes producer	SA	-
Barbushco Pty Ltd	Specialty crop producer	NSW	https://barbushco.com.au/
Bass Laboratories Pty Ltd	Crop fertilisers & soil amendments	VIC	https://www.basslab.com.au/
Beau Vista Park Organic Farms Pty Ltd	Dairy producer	QLD	-
Bilambil Berry Farm	Berries grower	TAS	-
Bossy Boots Farm	Horticulture & livestock producer	WA	-
Botobolar Wines	Wine making	NSW	https://www.botobolar.com/
Brand New Vintage	Wine processor & distributor	VIC	https://www.jovalwines.com.au/
Bunderra Australia Pty Ltd (T/A Washpool)	Livestock producer	QLD	https://bunderra.com.au/
By Nature	Seed & cereal products	WA	-
Cafetto Pty Ltd	Cleaning and sanitisation products	SA	https://www.cafetto.com/
Changing Habits	Ingredients & health products	QLD	https://changinghabits.com.au/
CJ & DJ Brown	Grapes producer	VIC	-
Crossmaglen Organics	Garlic producer	NSW	-
Wilandra Farms	Dairy & livestock producer	VIC	-
Day's Walk Farm	Vegetables producer	VIC	-
Daylesford & Hepburn Mineral Springs Co.	Soda products	VIC	https://mineralspringsco.com/
DF & JJ Croft (T/A A Thousand Hills)	Dairy producer	VIC	-
DKM Pastoral P/L - Athol Station	Livestock producer	QLD	-
DW Forrest & SC Mangan (T/A Organic Forrest)	Horticulture producer	NSW	-
F & I Talarico Pty Ltd	Dairy producer	VIC	-
Far End Plantation	Horticulture producer	WA	-
Five Sixty Farms	Microgreens	NSW	https://fivesixtyfarms.com.au/
Flying Fish Winery	Contract wine making	WA	https://flyingfishcove.com.au/
Four Cow Farm Pty Ltd	Personal care / cosmetics products	QLD	https://www.fourcowfarm.com.au/
Foxalicious Fruit Pty Ltd	Horticulture producer	NT	-
Frank n AI Chai	Chai products	VIC	https://franknalachai.bigcartel.com/
GK Gluten Free Foods	Grain products	QLD	https://gfoats.com.au/
GM & SM Southern	Wheat producer	QLD	-
Gunther Loel	Macadamia producer	NSW	-
Hampi	Essential oils	ACT	-
HBC Trading Australia Pty Ltd	Processed products distributor	NSW	https://hbctrading.com.au/

Business name	Type	Location	Website
Highland Organics Australia Pty Ltd	Dairy products	NSW	-
Honeyhunters Australia Pty Ltd	Apiculture & honey products	QLD	https://honeyhuntersaus.com/
Jalna Dairy Foods Pty Ltd	Dairy products	VIC	https://jalna.com.au/
Kym Daniells	Banana producer & products	QLD	-
Lalla Natural Selection	Fruit producer	TAS	-
LC & JE & LC Reichenbach (T/A Glenlee Organics)	Grain producer	VIC	-
Macvale Pty Ltd	Wine grapes producer	SA	-
Mt Benmore	Livestock producer	QLD	-
Mt. Wilder Berries	Wild Berries products	QLD	https://mtwilderberries.com.au/
Nature's Shield	Crop fertilisers & soil amendments	VIC	https://www.naturesshield.com.au/
Neilsen Pastoral Holdings Pty Ltd	Livestock producer	QLD	-
Neutrog Australia Pty Ltd	Crop fertiliser & soil amendments	SA	-
Nocelle Foods	Food products distributor	SA	https://www.nocellefoods.com.au/
Organic Paws Pty Ltd	Dog food	QLD	https://organicpaws.com.au/
Phytoverse	Oil wholesaler	NSW	https://plantextracts.com.au/
PS Organic Pty Ltd	Non-Alcoholic beverages	NSW	https://psorganic.com.au/
Quality Dairy Foods Pty Ltd	Dairy products	VIC	https://qualitydairyfoods.com.au/
Quealy Winemakers	Wine processor	VIC	https://quealy.com.au/
Romiduc Pty Ltd	Beef producer	QLD	-
Sabrand Australia Management Pty Ltd	Sauces and condiments	VIC	https://rosella.com.au/
Sanmik Natural Foods Pty Ltd	Processed products supplier	NSW	https://sanmikfood.com/
SC Proud	Livestock & grain producer	QLD	-
Schulz Agri Farms	Dairy producer	QLD	https://schulzorganicdairy.com.au/
Sellicks Chills	Wine grapes producer	SA	-
Sensory Lab	Coffee products	VIC	https://sensorylab.com.au/
Simplot Australia Pty Ltd	Condiments manufacturer	VIC	https://simplot.com.au/
Terra Madre Pty Ltd	Wholesale & retail store	VIC	https://www.terramadre.com.au/
The Diggers Club	Horticulture & seedlings producer	VIC	https://www.diggers.com.au/
The Whisk & Wand	Herbal teas & snacks products	NSW	https://thewhiskandwand.com.au/
Three Foxes Pty Ltd	Alcoholic beverages	VIC	https://threefoxes.com.au/
Thrower Partnerships	Dairy Producer	NSW	-
Totally Nuts	Nuts products	QLD	https://totallynuts.com.au/
Triple C Marketing Pty Ltd	Horticulture producer	VIC	-
Tropico Fruits Pty Ltd	Fruit contract processing	QLD	https://www.tropico.com.au/
Wanditta Pastoral Company	Livestock producer	QLD	-
Wapengo Rocks	Oyster producer	NSW	https://wapengorocks.com.au/
Weed Gunnel Pty Ltd	Weed blocking fabric products	QLD	https://www.weedgunnel.com.au/
Wholegrain Milling Co. Pty Ltd	Grain processing	NSW	https://www.wholegrain.com.au/
Wilmar Ingredients (Australia) Pty Ltd	Sweetener ingredients	VIC	https://wilmarsugar-anz.com/
Yeeda Pastoral Company	Livestock producer & abattoir	WA	-
Yenda Prods Grain Pty Ltd	Grain processing	NSW	https://www.yendaprods.com.au/

Why Join Australian Organic Limited?

Together we are stronger

AOL has united a growing community of certified organic operators. Together, we work to promote and protect the maturing organic sector. We have been representing our members for 35 years and we invite you to join us to have your say in shaping the future of the organic industry. When you join Australian Organic Limited, we provide you with:

- A direct voice to government to address our industry's greatest challenges and opportunities
- Industry research and resources to help position your business for success
- Marketing support through industry awareness & promotional campaigns

By becoming a voting member of Australian Organic Limited, you help to shape the future of the organic industry through your contribution at our Annual General Meeting.

What are the benefits of becoming a member?

As a member of this dynamic industry you will receive exclusive access to the below benefits, and so much more.



Australian Organic Market Report

Complimentary copy of the most recent Australian Organic Market Report to develop your business strategy.



Marketing & Sponsorship Opportunities

Access to discounted marketing and sponsorship opportunities, including a complimentary member profile published on our website.



Australian Organic Awareness Month

Exclusive discounts to be a part of Australia's largest campaign celebrating certified organic products every September.



Monthly Member & CEO Update

Access the most recent industry news and updates relevant to the organic industry, including a regular email from our CEO.



Industry Awards & Wine Awards

Discounted submission to the highly respected Industry Awards and Wine Awards, as well as discounted tickets to attend the events.



Conference, Forums & Networking Events

Access to discounted tickets for events to educate and connect the industry, foster growth and innovation.



Exclusive member portal

Access to a range of resources, publications and webinar recordings.



The Australian Certified Organic Bud certification logo

is the most recognised organic trust mark amongst Australian shoppers and has been so for over a decade.

How do we use our member funds?

We are working for you

Australian Organic Limited continues to invest Industry Development Levys (IDLs) and membership fees through progressing the organic industry by the following key activities:

- **Government Advocacy:** AOL continually advocates on behalf of the certified organic industry by working with government on key industry issues such as organic domestic regulation, market access, biosecurity and relevant industry matters.
- **Promote Consumer Awareness:** AOL continues to educate consumers on the benefits of organic and the importance of checking for certification marks through the Bud Organic Club website, newsletter and social media platforms. AOL has also established **Australian Organic Awareness Month**, the nation's largest campaign to promote the benefits of organic produce.
- **Engage with Federal & State Government:** AOL continues to develop relationships with Ministers, Departments and key industry partners such as the National Farmers' Federation (NFF) and the Australian Food & Grocery Council (AFGC).
- **Research & Development:** AOL, through the strategic direction of our Board and advisory committees, engage key research and industry bodies to work towards establishing further organic oriented Australian agricultural research.
- **Provide Market Analysis:** AOL invests in consumer and commercial research by supplying data and information to support trade negotiations.
- **Lobby ACCC on "fake organic" products:** AOL works with the ACCC on misleading claims and has successfully negotiated the inclusion of the National Standard for Organic & Biodynamic Produce on the ACCC website and has been appointed a position on the ACCC Agricultural Consultative Committee.
- **Assist Organic Importers:** AOL has driven significant outcomes for organic importers regarding mandatory biosecurity changes relating to seeds and khapra beetle through fostering strong relationships with federal and state Biosecurity teams.
- **Support Export Opportunities:** AOL contributes on export by providing the Department of Foreign Affairs and Trade input into Free Trade Agreements, collaborating with international industry counterparts and maintaining an export website **Trade Organic** and masterclass program that provides resources on organic exports and international markets.
- **Educate New Generations:** AOL manages the Australian Organic Schools Program to encourage learning about organic principles and practices in Australian schools.

Membership Structure & Fees

Ordinary Certified

\$275 incl. GST per year*

ACOS Operators licensed to the Bud; includes AGM voting rights.

Associate Non-Voting

\$550 incl. GST per year

For any business, organisation or individual.

Associate Voting

\$1,800 incl. GST per year

For any business, organisation or individual, includes AGM voting rights.

** Certified organic operators who are licensed to the Bud and pay Industry Development Levies receive Ordinary Certified Membership at no additional cost. If this applies to you, [CLICK HERE](#) to activate your free membership.*

Become a member today and join the strongest voice to support your organic business.

Contact Marie Deletoille | E: marie.deletoille@austorganic.com | T: 07 3350 5716



40%

of shoppers indicated they would avoid purchasing an organic product if it did not display a certification mark¹.



63%

of shoppers recognise the Australian Certified Organic Bud certification logo (up from 51% in 2019)².

^{1,2} Australian Organic Consumer Trust Survey 2022



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